

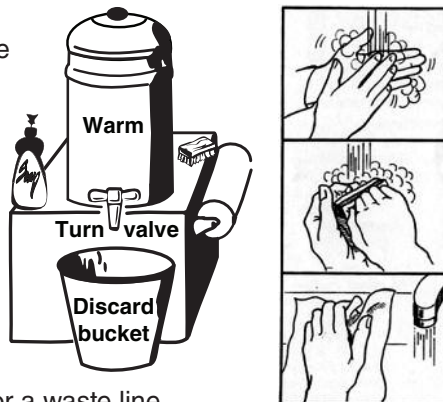
Temporary Food License Requirements Information Sheet

The Environmental Health Division must be notified of all events that involve food service and sampling of food. Contact our office **at least two weeks** prior to an event to determine if a Temporary Food License is necessary. If a license is necessary, an application and a short interview process will follow. The *Bloomington City Code* adopts the *Minnesota Food Code*. Final approval must be obtained before the event can take place.

Sanitary Facilities

- 1) Areas of food preparation, service or storage must provide protection against adverse weather, wind or dust.
- 2) Water must be obtained from a public supply. Water must be stored in a sanitary manner.
- 3) Wastewater must be discharged directly to an approved system or holding tank.
- 4) Garbage/refuse must be stored in a covered, leakproof container away from food activities.

- 5) Handwashing facilities must be provided with running water (a container with a spigot is permitted), nailbrush, soap and paper towels. Discharge the water into a holding vessel or a waste line.



Food/food protection

- 1) Food/ice must be obtained from an approved commercial source. **Home prepared food is not permitted.**
- 2) Food/ice must be covered and stored in a sanitary manner at least six inches above the floor/ground.
- 3) Potentially hazardous food must be held at 41° F or colder or at 140° F or hotter.

Potentially hazardous food means any food that consists, in whole or in part, of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustaceans or other ingredients (including synthetic ingredients) in a form capable of supporting rapid and progressive growth of infectious or toxicogenic micro-organisms. This includes food not always considered, such as cooked rice, cooked potatoes, certain bean dishes, etc.

- 4) Potentially hazardous food previously heated must be reheated to 165° F and held at 140° F or hotter.
- 6) Ice used for storing canned/bottled beverages must be self-draining and not be consumed.
- 8) Self-service food condiments must be individually packaged or dispensed from an enclosed dispenser.
- 9) Utensils must be used for handling food/ice.
- 10) Gloves must be used when handling ready-to-eat foods.
- 11) Mark time when using time alone as the public health control.
- 12) A thermometer must be provided.

Personnel

- 1) Employees must wash their hands before handling food, after handling raw meat and after eating, drinking, smoking or using the toilet.
- 2) Employees must be free of communicable disease, illness or infection. Employees' hands must be free of cuts, bandages or jewelry.
- 3) No person shall eat, drink, smoke or chew gum in the food prep/service area.
- 4) Employees must wear caps, hairnets or other effective hair restraints during food activities and warewashing.. Employees must wear clean clothes and aprons over outer garments.

Food equipment/utensils

- 1) Equipment/utensils must be commercial-grade, NSF-approved.
- 2) Food contact surfaces must be clean and sanitized before each use.
- 3) Sanitizing solution (50-100 ppm chlorine and 200-400 ppm quaternary ammonium) must be used. Wet wiping cloths must be stored in a sanitizing solution.
- 4) Equipment/utensils must be stored in a sanitary manner at least six inches above the floor/ground.
- 5) Dishes/pots/pans/utensils must be washed, rinsed with clear water, sanitized and air-dried. **Towel drying is not permitted.** Provide three labeled buckets big enough to accommodate the largest utensil.

